

## #15 Oatmeal chocolate stout

- Gravity **14.5 BLG**
- ABV ---
- IBU **24**
- SRM **40**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński       | 1.75 kg (34.3%) | 80 %  | 4    |
| Grain | Strzegom Pale Ale         | 1.75 kg (34.3%) | 79 %  | 6    |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (9.8%)   | 68 %  | 1202 |
| Grain | Strzegom Karmel 300       | 0.5 kg (9.8%)   | 70 %  | 299  |
| Grain | Strzegom Barwiący         | 0.1 kg (2%)     | 68 %  | 1300 |
| Grain | Oats, Flaked              | 0.5 kg (9.8%)   | 80 %  | 2    |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 25 g   | 70 min | 8.3 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s 04 | Ale  | Dry  | 12 g   | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |       |       |      |        |
|--------|-------|-------|------|--------|
| Flavor | kakao | 100 g | Boil | 30 min |
|--------|-------|-------|------|--------|